RIM GHANNOUM

Food Safety & Quality Assurance Specialist

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PROFESSIONAL SUMMARY

Results-driven **Food Safety & Quality Assurance Specialist** holding a Master's Degree (M1–M2) in Food Analysis and Safety (GPA 3.69/4.0) and a Bachelor's Degree in Health Science – Nutrition and Dietetics. Certified in ISO auditing (Internal & External), Six Sigma, and Occupational Safety. I have received practical experience through internships and academic projects, complementing a strong basis in food quality evaluation, safety procedures, and nutritional analysis. Proven ability to implement HACCP plans, Food Safety Management Systems (FSMS), and GMP Prerequisite Programs (PRPs) in production and consultancy environments. Experienced in microbiological analysis, physicochemical testing (HPLC, MS, PCR, spectrophotometry), and food quality evaluation. Published a research paper in *Scientific Reports - Nature* (2025). Seeking roles in food safety, quality control, regulatory affairs, or nutritional science across EU and MENA markets.

CORE COMPETENCIES

• HACCP Implementation & Verification	• ISO 22000 / FSSC 22000 / GMP	• Internal & External Food Safety Auditing
• Microbiological Testing & Culture	• Analytical Chemistry (HPLC, MS, PCR, UV-Vis)	• Food Quality Parameters Analysis
• Regulatory Compliance (EFSA, Codex)	• Risk Assessment & CCP Management	• Six Sigma Process Improvement
• Nutritional Assessment & Diet Planning	• Scientific Research & Publication	• SPSS Statistical Analysis

PROFESSIONAL EXPERIENCE

February 2025 – March 2025

Quality Control Inspector

IQ Inspection Quality (Food Safety & Consultancy) – Lebanon

- Implemented and verified Prerequisite Programs (PRPs) for food safety and quality control across client facilities (factories, restaurants, supermarkets, and cafes).
- Conducted HACCP-based quality inspections and documented corrective actions in compliance with ISO 22000 standards.
- Monitored facility sanitation (SSOPs), personal hygiene of food handlers, and pest control management to prevent cross-contamination.
- Assessed supplier and production-line compliance with food safety regulations; produced detailed inspection reports.
- Collaborated with cross-functional teams to identify Critical Control Points (CCPs) and improve safety protocols.
- Inspected cold chain management, food storage conditions, and display thermal logs in supermarkets and kitchens.
- Identified operational non-conformances, issued quality reports, and followed up on corrective actions with facility managers.
- Observed food handlers on-site, provided real-time feedback, and trained staff on corrective handling techniques and hygiene practices.

July 2024

Laboratory Technician – Microbiology

IQ Inspection Quality (Food Safety & Consultancy) – Lebanon

- Performed microbiological culture, identification, and enumeration tests on food samples.
- Applied standard ISO laboratory protocols to detect pathogens and spoilage organisms.
- Maintained accurate laboratory records and ensured compliance with biosafety procedures.

September 2023 – May 2024

M2 Research Intern – Food Analysis & AI Applications

Beirut Arab University & University of Bonn (Germany)

- Designed and executed an AI-driven assessment of polyphenol content and maturity indices in Lebanese pomegranate varieties in collaboration with Bonn University.
- Applied HPLC, UV-Vis spectrophotometry, and colorimetric methods for phenolic compound quantification.
- Developed and validated machine learning models to predict technological and phenolic maturity with high accuracy varieties in collaboration with Bonn University.
- Managed the M2 project including the collaboration with distributors and suppliers and with Bonn University.
- Co-authored peer-reviewed publication in *Scientific Reports - Nature* (published May 2025).
- Attended EEDA Autumn School on Artificial Intelligence, Bonn, Germany (December 2023).

March 2022

Quality Control Intern

Dolly's Factory – Beirut, Lebanon

- Performed physicochemical and sensory quality control analysis on ketchup products throughout the production line.
- Measured food safety parameters (pH, Brix, viscosity, color) and documented results against specification limits.
- Gained practical experience in GMP compliance and production hygiene monitoring.
- Food Safety management System Manual (Applied for Dolly's Factory).

July 2019 – January 2020

6-months Dietetic Internship Practicum Experience

Nutrition and Dietetic Department (New Mazloum Hospital – Tripoli, Lebanon)

- Conducted comprehensive nutritional assessments and formulated customized Medical Nutrition Therapy (MNT) using ADIME charting for a wide range of acute, chronic, and critical care cases.
- Monitored kitchen workflows and conducted food safety audits adhering to HACCP standards and therapeutic menu modifications.
- Managed food service operations and hospital orders, conducted patient nutritional assessments, and developed customized nutrition programs.

EDUCATION

2021 – 2024

Master's Degree (M1–M2) in Food Analysis and Safety

GPA: 3.69/4.0 (Very Good) | Beirut Arab University, Beirut, Lebanon

November 2020

Lebanese Dietetic Licensure – Dietetic Colloquium Exam

Ministry of Education and Higher Education (MEHE), Lebanon

2016 – 2019

Bachelor's Degree in Health Science – Nutrition and Dietetics

Beirut Arab University, Tripoli, Lebanon

2015 – 2016

Baccalaureate in Life Sciences

Al-Manar High School, Kalamoun-Tripoli, Lebanon

TECHNICAL SKILLS

Food Safety Systems:	HACCP, ISO 22000, FSSC 22000, GMP, Prerequisite Programs (PRPs), Critical Control Points (CCPs), Food Safety Management Systems (FSMS)
Analytical & Lab Methods:	HPLC, Mass Spectrometry (MS), PCR (Molecular Biology), UV-Vis Spectrophotometry, Colorimetric Analysis, Microbiological Culture & Identification
Quality Parameters:	pH Measurement, Moisture/Humidity Analysis, Temperature Monitoring, Brix, Sensory Evaluation, Nutritional Quality Assessment
Software & Data:	SPSS, Microsoft Excel (Advanced), Microsoft Word, PowerPoint, IC3 Global Digital Literacy Certification (CERTIPORT)
Languages:	Arabic (Native) | English (Professional Proficiency) | French (Intermediate)

CERTIFICATIONS & PROFESSIONAL DEVELOPMENT

March 2026	**Understanding Potentially Dangerous Foods & Protecting Vulnerable Consumers** *Highfield Qualifications (Online Workshop)*
December 2025	**Exposome and Breast Cancer: Nutrition, Chemical & Social Environments** *Institut de Cancérologie de l'Ouest, France (In-site Workshop)*
January 2025	**External Audit | Internal Audit | Occupational Safety & Health** *IQ Inspection Quality, Lebanon (Online Workshops)*
December 2024	**Quality Control Mastery** *IQ Inspection Quality, Lebanon (Online Workshop)*
December 2023	**EEDA Autumn School on Artificial Intelligence** *Bonn, Germany (In-site)*
April 2022	**Six Sigma Principles** *University System of Georgia – Coursera (Online)*
January 2021	**Nutrition Certification: The Correct Dieting & Meal Planning** *Udemy (Online)*
January 2021	**Advanced Diet and Nutrition Course** *Udemy (Online)*
December 2020	**Foodborne Diseases – Bacteria and Foods** *LEAD Academy (Online)*
July 2020	**Oncology Nutrition (Clinical nutritional strategies for side-effects management)** *CATALYST (Online)*
April 2020	**Pediatric & Neonatal Nutrition** *CATALYST (Online)*
October 2019	**Anti-Cancer Lifestyle Medicine | Lifestyle Medicine & Nutrition Prescriptions |** **The Healthy Cooking with Little Time and Budget** *Notre Dame University – Faculty of Nursing & Health Sciences, Beirut, Lebanon (In-site)*
February 2019	**Obesity Treatment and New Directions – European Guidelines** *Beirut, Lebanon (In-site)*

SCIENTIFIC PUBLICATION

Ghannoum R. et al. (2025). "Unleashing the Power of AI in Predicting the Technological and Phenolic Maturity of Pomegranates Cultivated in Lebanon." *Scientific Reports* (Nature Publishing Group). Published: 30 May 2025.

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ORGANISATIONAL & SOFT SKILLS

- Communication & Scientific Report Writing
- Strategic Planning & Project Management
- Teamwork & Cross-functional Collaboration
- Documentation & Regulatory Reporting
- Time Management & Task Prioritization
- Self-Motivation & Continuous Learning

REFERENCES

Dr. Nada EL DARRA | Professor of Food Safety & Technology, Beirut Arab University | n.aldarra@bau.edu.lb